Chef Matt McPherson

Cooking zero waste-

As a chef I am always looking to progress my food, while working in restaurants over the past 12 years I have seen the enormous waste that great food is made of. I saw that waste and could only see flavor going in the trash. Even beyond that just seeing the hard work and dedication of thousands of farmers not utilized and respected to the fullest killed me. Progressing the food industry towards zero waste and sustainability is the next great step we have to take toward a better future.

Work with Eastie Farm-

As a local Chef I not only believe in creating delicious and sustainable food but creating and building the community you are in. As I got more involved with the East Boston community I came across Eastie Farm. I greatly believe in the power of learning and having an amazing organization that helps to teach the community about food and farming is absolutely amazing.

In the past year as the pandemic struck, Eastie Farm took on a new role in the community.

Throughout 2020 Eastie farms received multiple greats to be a food distribution point for East Boston. They have helped to provide not only groceries but hot meals for those affected most by the pandemic. For 3 months during the first lock down I partnered with Eastie Farm and a local closed restaurant to help provide hundreds of meals a week for East Boston residents. We were able to do this using support from the city of Boston, as well as the Future food program. Every week we would get hundreds of pounds of recovered food from the Red Cross Food Bank that would have otherwise been composted.

Local chefs partnering with local groups like Eastie Farm is not only a great way to not only support the community in times of need but also teach and do great events for the community.